

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions and listings of claims in the application:

**Listing of the Claims:**

1-12. (Cancelled).

13. (Currently Amended) A method of inducing satiety and satiation in a person in need thereof, comprising repeatedly administering to that person ~~an effective amount of~~ a branched  $\alpha$ -glucan having an average molar weight of at least  $10^5$  Da and having a degree of branching of at least 8%.

14. (Cancelled).

15. (Previously Presented) The method according to claim 13, wherein the  $\alpha$ -glucan has a degree of branching of at least 10%.

16. (Previously Presented) The method according to claim 13, wherein the  $\alpha$ -glucan has an average molar weight of between  $5 \cdot 10^5$  and  $10^8$  Da.

17. (Previously Presented) The method according to claim 13, wherein the  $\alpha$ -glucan contains  $\alpha(1,4)$  and  $\alpha(1,6)$  linkages.

18. (Previously Presented) The method according to claim 13, wherein the  $\alpha$ -glucan is non-ionic.

19. (Previously Presented) The method according to claim 13, wherein the  $\alpha$ -glucan is produced by enzymatic glucosyl transfer from sucrose.

20. (Currently Amended) The method according to claim ~~13~~34, wherein the  $\alpha$ -glucan is used in a concentration of 1-10 % (by weight).

21. (Previously Presented) The method according to claim 13, wherein the  $\alpha$ -glucan is combined with a protein.

22. (Previously Presented) The method according to claim 21, wherein the protein is a processed milk or soy protein.

23. (Previously Presented) The method according to claim 13, wherein an aqueous solution of 7.5 wt.% of the  $\alpha$ -glucan at pH 2 shows an increase in viscosity of at least 1.5 times compared to the viscosity at pH 6.8, measured at 10 rad/s.

24. (Currently Amended) The food composition according to claim 28, wherein the at least one  $\alpha$ -glucan has degree of branching of at least 10%.

25. (Currently Amended) The food composition according to claim 28, wherein the at least one  $\alpha$ -glucan has degree of branching of at least 12% up to 24%.

26. (Currently Amended) The food composition according to claim 28, wherein the at least one  $\alpha$ -glucan contains at least 8% of 1,4,6-linked anhydroglucose units.

27. (Currently Amended) The food composition according to claim 28, wherein the at least one  $\alpha$ -glucan comprises reuteran.

28. (Currently Amended) A food composition comprising 1-10 wt.% of a at least one branched  $\alpha$ -glucan having an average molar weight of at least  $10^5$  Da, and at least 1 wt.% of a food protein, wherein the at least one  $\alpha$ -glucan has degree of branching of at least 8%.

29. (Previously Presented) The food composition according to claim 28, which is a liquid composition.

30. (Cancelled).

31. (Cancelled).

32. (Currently Amended) The food composition according to claim 28, wherein the at least one  $\alpha$ -glucan is produced by enzymatic glucosyl transfer from sucrose.

33. (Currently Amended) The food composition according to claim 28, wherein the at least one  $\alpha$ -glucan contains  $\alpha$  (1,3) and  $\alpha$  (1,6)~~linkage~~ linkages.

34. (New) A method of inducing satiety and satiation in a person in need thereof, comprising repeatedly administering to that person a liquid composition containing at least one branched  $\alpha$ -glucan having an average molar weight of at least  $10^5$  Da and having a degree of branching of at least 8%.

35. (New) The food composition according to claim 34, wherein the liquid composition contains reuteran.

36. (New) The method according to claim 34, wherein the at least one  $\alpha$ -glucan contains  $\alpha$ (1,3) and  $\alpha$ (1,6) linkages.